

Agency Resources on Shelf Stable Food

Agency	Resource
CNPP	Healthy Eating on a Budget – Shop Smart to Fill Your Cart
FNS	<p>Eat Right When Money's Tight</p> <p>The SNAP-Ed Connection also contains resources that are developed by SNAP-Ed Grantees highlighting shelf stable foods and related recipes along with emergency food lists. I've also added FNS program nutritionists who may offer additional suggestions.</p>
NAL	<p>Nutrition.gov</p> <ul style="list-style-type: none"> • Emergency Food Supplies: https://www.nutrition.gov/topics/shopping-cooking-and-food-safety/emergency-food-supplies • Food Storage and Preservation: https://www.nutrition.gov/topics/shopping-cooking-and-food-safety/food-storage-and-preservation <p>FNIC</p> <ul style="list-style-type: none"> • Food Safety Resources: https://www.nal.usda.gov/fnic/food-safety-resources <p>FSRIC</p> <ul style="list-style-type: none"> • Food Safety Topics: https://www.nal.usda.gov/fsrio/food-safety-topics
FSIS	Food Keeper App: https://www.foodsafety.gov/keep-food-safe/foodkeeper-app
FDA/CFSAN	<p>How to Cut Food Waste and Maintain Food Safety: https://www.fda.gov/food/consumers/how-cut-food-waste-and-maintain-food-safety</p> <p>How to Understand and Use the Nutrition Facts Label: https://www.fda.gov/food/new-nutrition-facts-label/how-understand-and-use-nutrition-facts-label</p> <p>General Food Safety Information: https://www.fda.gov/food/resources-you-food/consumers</p>
Other (FEMA/DHA)	Ready.gov – Food: https://www.ready.gov/food
Partnerships for Food Safety Education	<p>Wash your hands frequently and thoroughly with soap and water.</p> <ul style="list-style-type: none"> • REF: https://www.fightbac.org/handwashing-for-ordinary-people-in-a-time-of-novel-coronavirus/ • REF: https://www.cdc.gov/handwashing/show-me-the-science.html • For kids: https://www.fightbac.org/featured/ <p>Clean and sanitize surfaces – pay special attention to touch points (like door knobs and drawer pulls).</p>

- REF: https://www.fightbac.org/wp-content/uploads/2016/04/PFSE-7696-Fact-Sheets-Clean_FINAL.pdf
- REF: <https://www.cdc.gov/coronavirus/2019-ncov/community/home/cleaning-disinfection.html>

Do not show up to work when sick or when a family member is sick.

- REF: <https://www.cdc.gov/coronavirus/2019-ncov/about/steps-when-sick.html>

Continue to follow all of the basics of safe food handling at home: Clean, Separate, Cook and Chill.

The [Fight BAC! brochure](#) covers the important safe food handling steps.